

## Corn Broccoli Bake<sup>60</sup>

Number of Servings: 60 (115.12 g per serving)

Amount	Measure	Ingredient
3.00	qt	Corn, cream style, cnd
7.00	lb	Broccoli, chpd, 80% ckd, fzn
7 1/4	ea	Eggs, whole, raw, lrg
96.00	ea	Crackers, saltine, unsalted tops
9 1/2	Tbs	Spice, onion, minced, dehyd
1/4	tsp	Spice, pepper, black

### Nutrients per serving

Nutrition Facts			
Serving Size (115g)			
Servings Per Container			
Amount Per Serving			
Calories 90	Calories from Fat 10		
% Daily Value*			
Total Fat 1.5g	2%		
Saturated Fat 0g	0%		
Trans Fat 0g			
Cholesterol 25mg	8%		
Sodium 230mg	10%		
Total Carbohydrate 15g	5%		
Dietary Fiber 2g	8%		
Sugars 5g			
Protein 3g			
Vitamin A 8%	Vitamin C 40%		
Calcium 2%	Iron 2%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

### Notes

A #303 can of creamed corn = 1 3/4 cup. A #10 can of creamed corn = 12 1/2 cups

Combine creamed corn; drained, partially cooked broccoli; eggs; crumbs; onion and pepper. Turn into baking pan and cover with foil. Bake 40-60 minutes at 350 degrees.

Serve #8 scoop, or 1/2 cup/serving

1/2 c = ~16 grams carbohydrate = 1 Carb Serving